

L.M. LIQUORI

Cocktails

CLASSICS

Also available smoked!

MARTINI 14
Sipsmith gin, dry vermouth with a twist of lemon. Consider a Haku vodka martini or a dirty with blue cheese stuffed olives +\$1.50

MANHATTAN 16
Knob Creek Rye, sweet vermouth, Angostura bitters and a fancy cherry. Make it a Nero “black” Manhattan with Amaro Averna.

NEGRONI 14
Campari, sweet vermouth and gin. Served with a twist. An Italian classic.

SEASONAL

FIERY PASSION FRUIT MARGARITA 14
Astral Tequila, lime, Agavero Orange Liqueur, Coconut Water, Passion Fruit, Calabrian Chili

MORE IS MORE 14
Spin on a negroni, blackberry infused Roku Gin, Pasubio Vino Amaro and Cappelletti

MAD HATTER 13
Earl Gray infused Ketel One, lemon, honey and house-made hibiscus simple syrup

DOLOMITE OLD FASHIONED 16
Four Rose’s Yellow Label Bourbon, Amaro Nonino, Dolcetto Syrup, orange and chocolate bitters

CAPPELLETTI SPRITZ 12
Prosecco and Cappelletti with your choice of either Mango, Passionfruit or Strawberry Rhubarb

HONEYMOON MULE 13
Cathead Honeysuckle Vodka, cantaloupe, lemon honey syrup and topped with ginger beer

N/A BASIL HIBISCUS SPRITZ 6
Sweetened hibiscus tea, basil, lemon juice and soda water

AMARI

AMARO AVERNA	11	COCCHI VERMOUTH DI TORINO .	8
AMARO MONTENEGRO . .	11	COCCHI DI TORINO EXTRA DRY .	8
APEROL	10	CYNAR	8
BRAULIO AMARO	11	ELISIR NOVASALUS	8
CAPPELETTI	8	FERNET	10
CAMPARI	11	PASUBIO VINO AMARO	8
CARDAMARO	8	POLI GRAN BASANO	8
CARPANO ANTICA	9	PUNT E MES	8
COCCHI AMERICANO	8	SEE THE ELEPHANT	12
		ZUCCA	8

**“VOLO” DI AMARO GREAT FOR APERITIVO!
CHOOSE ANY 3 AMAROS TO SAMPLE IN A FLIGHT FOR \$20**

GLOSSARY

APEROL ~ lower on the bitter scale than Campari, has a bright-orange hue. Its flavor is most closely associated with rhubarb, bitter herbs and burnt orange, and its higher sugar content makes it sweeter and more approachable to bitter neophytes. At 22 proof, Aperol is a lighter spirit that’s perfect for brunch or early evening cocktails.

AVERNA ~ is a digestif amaro from Sicily. It was invented in 1868 by Salvatore Averna, and is primarily citrus flavored, but also contains other herbs and roots. It is colored with caramel. Averna is moderately sweet and moderately bitter, with a strong orange flavor.

CAMPARI ~ is crimson red; it derives its distinctive, mesmerizing color from a natural dye that was once famously sourced from cochineal insects, until 2006 when the company switched to artificial color. Campari is famous for its bittersweet taste—one marked by underlying flavors of cherry, cascarilla, clove, rhubarb, cinnamon and orange peel—and, at 48 proof, is stronger than most amaros. Campari is the signature ingredient in classic cocktails, such as the Negroni, Boulevardier, Americano, Bitter Spritz and Jungle Bird.

CAPPELETTI ~ is an old family recipe, Americano Aperitivo is an herb & orange infused, Trebbiano-based drink from the Alto-Adige region of Italy. Mildly sweet, pleasantly bitter, and overflowing with herbs and orange.

CARDAMARO ~ is derived from wine. This silky-smooth version from Piedmonte utilizes Moscato as its base and flavors it with cardoons, a close relative of the artichoke. It has light, tangy, and herbaceous notes that make it a gentle amaro to down on its own.

COCCHI TORINO VERMOUTH ~ The original recipe of Giulio Cocchi calls for the use of herbs such as Cinchona and rhubarb which lightly color the brown beautiful clear wine. In order to emphasize its amber tone, the addition of sugar browned on fire, giving together with color also a special note to the taste: crunchy and cotton candy able to round all the bitter tastes without using vanilla. A thrilling vermouth, rich in sensations: among the herbs and the aromatizing spices, Artemisia and citrus are the protagonists with their balanced bitter and citrusy notes which characterize Cocchi style. A rich taste with vibrant notes of cocoa and bitter orange.

COCCHI AMERICANO ~ for its nature, represents the link between wine and liquors being a wine plus a small quantity of alcohol bittered (“amaricato”) by the infusion of precious herbs and spices: white wine, sugar, herbs and spices infusion in alcohol and in particular gentian flowers and leaves, Artemisia, Cinchona, bitter orange peel, elderflower and others. To produce Cocchi Americano, white wine is aromatized with the extracts obtained through a cold infusion in alcohol, then refined for balancing the spices’ aromas and tastes.